

PROJECT NUMBER: 1757
PROJECT TITLE: Analytical Flavor Specifications
PROJECT LEADER: M. L. Zimmermann
PERIOD COVERED: May, 1990

FLAVOR SPECIFICATIONS AND CERTIFICATION

A. **Objective:** To develop analytical and sensory specifications for current, incoming flavor materials and to transmit specifications and methods for monitoring specifications to appropriate groups. To certify that PMI export flavor materials meet GFO, to issue a certification of analysis and to transfer methodology and certification to the Flavor Center.

B. **Results:**

German certification continues for the PMI export materials not covered by the first round of testing. A certification of analysis was issued for each of the materials used in both the export and domestic formulations.

Specifications were completed for 95 of the direct material codes and turned over to the various groups involved. Data transfer from our system to the IBM system 36 is now being evaluated. This completes materials for the first three large vendors for a total vendor count of seventeen out of sixty. The dry flavors, FRG Direct Materials, and the fourth vendor are currently being analyzed. The materials for the fifth vendor have been requested. An update meeting was held to disseminate this information in detail.

South American flavor materials were examined for marker/contaminant content. Vendor preshipments, CR-samples, and Flavor Center materials were also analyzed for contaminant content.

Fourteen samples were analyzed by HPLC for specification development. Routine analyses for flavor fingerprint, sugars and xanthine determinations were conducted. Five additional samples were tested by HPLC for compliance to German regulations. Sensory evaluation was also conducted for specification purposes. Routine HPLC maintenance was conducted during this period.

C. **Plans:** Continue the certification of the PMI samples, begin the specifications for Dry Flavors, FRG Direct Materials, and the fourth vendor.

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